

EUROPEAN PATENT OFFICE

01/16/04

Patent Abstracts of Japan

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PUBLICATION NUMBER : 2005000081
PUBLICATION DATE : 06-01-05

APPLICATION DATE : 12-06-03
APPLICATION NUMBER : 2003167297

APPLICANT : MATSUTANI CHEM IND LTD;

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INT.CL. : A23L 1/176

TITLE : BATTER FOR DEEP-FRIED FOOD

ABSTRACT : PROBLEM TO BE SOLVED: To obtain batter for deep-fried food enabling producing deep fried food having crispy feeling even if frozen for a long period after deep-frying, coating of slight glutinousness and excellent melting feeling in the mouth.

SOLUTION: The batter for the deep-fried food is obtained by adding 5-25 mass pts.wt. of oil and fat to 100 pts. of dispersion obtained by dispersing 1-5 mass pts.wt. of octenil succinate starch, 1-23 mass pts.wt. of pregelatinized bridged starch and 0-21 mass pts.wt. of flour for batter in 75-90 pts. of water.

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